



DEPARTMENT OF COMMUNITY SERVICES
PLANNING DIVISION
TOWN OF WEST HARTFORD
50 SOUTH MAIN STREET
WEST HARTFORD, CT 06107-2431
TEL: (860) 561-7555 FAX: (860) 561-7504
www.westhartford.org

PERMIT APPLICATION FOR: (check one of the following)

☐ Lot Split ☒ Special Use Permit ☐ Site Plan
☐ Lot Line Revisions ☐ Subdivision ☐ Building Line

File # 1288 Application Fee \$350 Surcharge Fee \$60 Date Received 1/15/16

Street Address 51 Isham Rd

Lot or Parcel # 2901-1-75-0001 Acreage/Lot Area 2.32 Zone SDD 113

Applicant's Interest in Property: _____

Lessee

Brief Description of Proposed Activity: 40 Seats

Outdoor dining

The undersigned warrants the truth of all statements contained herein and in all supporting documents to the best of his/her knowledge and belief. Furthermore, the applicant agrees that submission of this document constitutes permission and consent to Commission and Staff inspections of the site. Note: Notice is hereby given the Connecticut Department of Public Health must be notified by applicants for any project located within a public water supply aquifer protection area or watershed area. (CTDPH website at <http://www.dph.state.ct.us>)

SOB-IX Blackback Square Holdings LP

Record Owner's Name

591 W. Putnam Ave.

Street

Greenwich CT 06830

City

State

Zip

BL Restaurant operation LLC

Applicant's Name

4550 Biltway Drive

Street

Addison TX

City

State

Zip

Telephone #

Telephone #

Contact Person:

Gregory W. Pieuch

Name

65 Memorial Rd, #300

Street

West Hartford CT 06107

City

State

Zip

860-561-7070

Telephone #

gpieuch@comcast.net

E-Mail

[Signature]

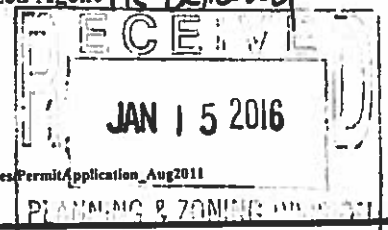
Applicant's Signature

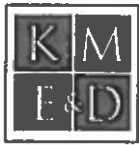
its attorney

[Signature]

Signature of Owner/Authorized Agent

its attorney





KROLL MCNAMARA EVANS & DELEHANTY LLP
ATTORNEYS AT LAW

January 15, 2016

Town Plan & Zoning Commission
Town of West Hartford
50 South Main Street
West Hartford, Connecticut, 06107

**Re: Application of BL Restaurant Operations, LLC, for a
Special Use Permit for Outdoor Dining at
Premises located at 51 Isham Road (BBS Spaces B-10 and B-14)**

Dear Honorable Members of the Town Plan & Zoning Commission:

This office serves as land use counsel to BL Restaurant Operations, LLC ("Bar Louie" or the "Applicant"), as the lessee of certain commercial property commonly known as 51 Isham Road, also known as Blue Back Square Spaces B-10 and B-14 (the "Premises"). Please accept this Application on behalf of Bar Louie for the issuance of a Special Use Permit to allow for accessory outdoor dining at the Premises pursuant to § 177-37.2 of the West Hartford Code of Ordinances (the "Code"). An Outdoor Dining Plan (Sheets A1.1 and A2.1) prepared by Barker Nestor, Inc., and other related attachments are filed herewith.

Introduction

Applicant plans to operate a full-service restaurant at the Premises under the trade name "Bar Louie." There are currently over 100 Bar Louie locations across the United States, with the closest ones being in Boston and Foxborough, MA. As shown on the attached sample menu, offerings typically include a variety of appetizers, flatbreads, soups, salads, sandwiches, burgers and desserts. Bar Louie restaurants offer an eclectic urban environment with warm surroundings, filled with nightlife photography, hand-laid tile artwork and other local architectural touches. Outdoor dining options are a part of the franchise model, and Bar Louie believes that limited outdoor seating at the Premises will enhance a "vibrant, unique and friendly streetscape" within Blue Back Square.

Summary of SUP Proposal

The Applicant has entered into a lease for over 5,500 square feet at Blue Back Square. The Premises consist of the locations formerly occupied by Umi Sushi+Tapas and Au Bon Pain. The two spaces will be combined into a single restaurant, and building permits have already been issued for the interior work. The restaurant will have approximately 180 indoor seats for Bar Louie patrons. In addition, the Applicant is proposing to have an additional 40 seats available for outdoor dining. Together with The Cheesecake Factory, the new Bar Louie site is one of the most conducive within Blue Back Square to accommodate outdoor dining. The seating will be divided between multiple high-top and low-top tables. Five of these will accommodate four guests, which the other three will be set up for six or eight guests. A detailed analysis under Code § 177-37.2 follows hereafter.

65 MEMORIAL ROAD • SUITE 300 • WEST HARTFORD, CONNECTICUT 06107 • (860) 561-7070 • FACSIMILE (860) 561-7075
TEN POST OFFICE SQUARE • 8TH FLOOR • BOSTON, MASSACHUSETTS 02109 • (617) 336-3260 • FACSIMILE (617) 336-3265

PLEASE REPLY TO WEST HARTFORD ADDRESS

WWW.KMELAW.COM

Analysis of Code § 177-37.2 Requirements

A. Space Definition/Location

1. A new black tube steel railing 36" high with an open railing will separate the outdoor dining area from the public way. This design will maintain the open appearance of the dining area. Each railing post will be securely anchored into the sidewalk pavers with a flat, "flush-as-possible" mounting system which will also allow for removal and storage during the off-season. See, detail A1.108.
2. The Applicant would like to add overhead protection for its patrons in the outdoor dining area. The plans call for two (2) portable umbrellas, the peak of which will be approximately nine feet (9'-0") high. A photo of the umbrellas is shown at detail A1.112. Consistent with Town ordinance, there will be no graphics on the umbrellas.
3. No fire hydrants or hose couplings will be obstructed by the proposal, nor will any underground utility cabinets or vaults be impacted.
4. The outdoor dining area has been designed to meet the state liquor control standards. Applicant intends to serve alcoholic beverages in this area, and the design will be submitted to the requisite state liquor control authorities. No alcoholic beverages will be served in the proposed outdoor dining area until all needed permits are obtained from the State.
5. The proposed outdoor dining area is adjacent to and will be maintained flush with the existing public walkway. Minimum walkway clearance from the existing fountain will be five feet (5'-0"). This is consistent with the clearance distance between the fountain and the Cheesecake Factory dining area, which is also five feet (5'-0").

B. Operations

1. Handicap-accessible dining is provided, compliant with State of Connecticut code, in the proposed outdoor dining area. Diners may enter through the main entrance and request an outdoor patio table from a member of the Bar Louie staff. Patrons will then be either escorted through the interior of the restaurant through the main service door. Alternatively, patrons may enter through one of the two swinging gate openings into the outdoor dining area. A handicapped access pathway is shown on detail A1.101. The three low-top outdoor tables will be 34" high in order to accommodate a wheelchair as per the most recent ADA standards.
2. The kitchen facility has been designed to serve the entire restaurant, including the outdoor dining area. The kitchen area will be entirely enclosed, and the doors between the kitchen area and the dining areas will be self-closing. Staff will bring refuse and all other ancillary items directly into the kitchen; there will be no waste receptacles outside.

3. Applicant's plans are to be submitted to the West Hartford-Bloomfield Health District for review and comment prior to the public hearing. The plans have been designed such that:
 - a. the kitchen facilities are adequate to service the entire restaurant, including the outdoor dining area; and moreover, that there will be no outdoor cooking;
 - b. outdoor storage areas will not be needed for plates, utensils, supplies, etc.; and
 - c. refuse and all other ancillary items will be taken directly into the kitchen thus negating the need for outdoor refuse receptacles.
4. Applicant proposes to add propane heating units to the outdoor dining area, and hereby requests permission from the Commission for the installation of the same. A profile view is shown at detail A1.111, and a manufacturer's manual and specification sheet is attached hereto. The proposed propane heaters are typical of those already approved for use in Blue Back Square and The Center. As shown on the detail, they will be portable and will be eighty-nine inches (89") at the peak. In addition, the Applicant is proposing to incorporate an in-table fire element into the outdoor 8-top table. This element is shown in more particular detail on Sheet A2.1, and the manufacturer's manual and specification sheet is attached hereto. This particular model was selected because it will permit patrons to be seated directly at the table, and thus to enjoy a full meal or other food service. This will enable any alcoholic beverage service to be accessory and adjunct to the restaurant use of the premises. As with the other elements of the outdoor dining area, this table will be portable. Furthermore, the optional glass shield will be installed for added public safety. The Applicant welcomes comments from the Fire Marshal prior to the public hearing.
5. Applicant does not propose an outdoor public address/speaker system.
6. The plans call for patrons to be seated at eight (8) tables in the outdoor dining area. There is no service bar proposed in the outdoor dining area. Any service of alcoholic beverages will be adjunct to the service of food. Patrons will be regularly monitored, both inside the restaurant as well as at the outdoor tables. Any guest disturbing persons beyond the premises through loud, boisterous or disruptive behavior will, at a minimum, be asked to cease such behavior. If necessary, the guest will be asked to leave the restaurant.
7. The outdoor dining area will not be used between 12:00 a.m. and 7:00 a.m.
8. Animals shall not be permitted within outdoor dining areas, except for service animals.
9. This area shall be lighted by warm white Xenon globe string lighting. The location is indicated on detail A1.110. Two poles will be incorporated into the fencing at eight feet (8'-0") in height. See, detail A1.108. A photo of the light is illustrated at detail A1.110. Lighting levels will be designed for adequate illumination of the outdoor dining area and will be non-intrusive. There will be no flashing or blinking lights.

C. Maintenance

1. The outdoor dining area shall be kept clear of litter, food scraps and soiled dishes and utensils at all times. The sidewalk surface area in and around the outdoor dining area shall be swept as necessary (daily) and cleaned to remove greases, oils and stains (monthly). Spilled materials will be cleaned promptly.
2. No trash receptacles will be kept in patio area. Refuse and all other ancillary items will be taken directly into the kitchen and emptied when full in the regular course.
3. The proposal calls for two umbrellas, as described above at part A.2 of this narrative. *See*, detail A1.112. The Applicant does not propose any awning.
4. Tables (with granite tops) and chairs will be of commercial grade and will be sufficiently weighted to avoid displacement by wind. *See*, detail A1.105.
5. The entirety of the proposed outdoor dining enclosure, including tables, chairs and fencing, shall be removed and stored indoors or off-premises during the months when the outdoor dining is not in use. The planters may be stored on-site, although they will be relocated to be immediately adjacent to the façade. No portion of the enclosure will remain in the winter months.

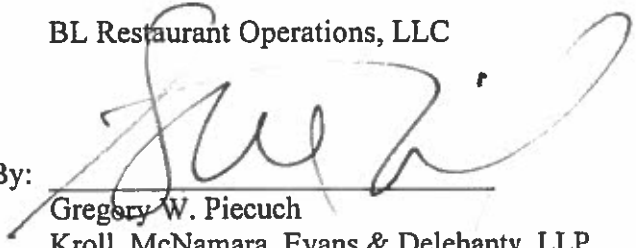
Conclusion

Applicant's plans, specifications and other materials are submitted herewith. We are fully prepared to respond to staff comments and to address the Commission's questions at the public hearing.

Very truly yours,

BL Restaurant Operations, LLC

By:


Gregory W. Picuch
Kroll, McNamara, Evans & Delehanty, LLP
Its attorneys

Attachments:

- (a) Outdoor Dining Plan (Sheets A1.1 and A2.1)
- (b) Application Letter & Affidavit of Interest
- (c) Sample Menu
- (d) Outdoor Patio Heater Manual/Specification Sheet
- (e) Napoleon Patioflame Manual/Specification Sheet
- (f) Filing Fee (\$410.00)

11/21/16 C: G. Proctor
T. Dumais

Catherine Dorau

From: Bob Proctor
Sent: Monday, January 25, 2016 10:14 AM
To: Catherine Dorau
Cc: Brittany Bermingham; Todd Dumais; Aimee Eberly
Subject: 51 Isham Rd. - Application (SUP # 1288) Outdoor Dining

Cathy,

It is our understanding that the Special Use Application is to allow for accessory outdoor dining at the Premises (Bar Louie) pursuant to 177-37.2 of the West Hartford Code Of Ordinances. The restaurant will have approximately 180 indoor seats and the Applicant is proposing to have an additional 40 seats available for outdoor dining.

Please consider this to be our positive response to the application as required by the West Hartford Code of Ordinances.

Bob Proctor, RS
West Hartford Bloomfield Health District



MEMORANDUM

TO: Todd Dumais, Town Planner
FROM: ^{DJM} Duane J. Martin, P.E., Town Engineer
RE: BL Restaurant – 51 Isham Road
DATE: January 22, 2016

The Engineering Division reviewed the Special Use Permit for Outdoor Dining at 51 Isham Road and has no comments. The application is acceptable.

